

Pjerin

Restaurant Pjerin



VILLA DUBROVNIK
DUBROVNIK

Pjerin Welcomes You!

Every cuisine is a melting pot of national traditions, culture, and history, and that rich blend is what creates unique flavours on the local à la carte scene.

Its historical status made Dubrovnik a fertile ground for diversity, inviting seafarers and travelers of the Old World to continually contribute with new spices, flavors, and culinary techniques to its pots and pans.

This tasty mélange of incessant novelty and longstanding tradition brings much pride to the Town.

Our *chef* Robert Racic welcomes you on this extraordinary journey through rich culinary heritage with a touch of Mediterranean contemporary gastronomy.

PLEASE ASK YOUR WAITER IF YOU REQUIRE ANY INFORMATION
REGARDING ALLERGIES OR INTOLERANCES.



Gluten Free



Dairy Free



Vegetarian

tasting menu I

5 course dinner

EEL AND OYSTER

Smoked eel, oyster, and caviar served with asparagus and fermented black garlic

SPAGHETTI

Homemade spaghetti with lobster and bisque

SEA BASS

Sea bass fillet served with red and green cabbage, parsnip and bay leaf cream, green beans salad

LAMB

Lamb fillet in herb, orzotto with peas and broad beans, dried apricot and shimeji mushrooms

CHOCOLATE, COFFEE AND PISTACHIOS

Chocolate tart, cacao glass, salted pistachio ice cream

Tasting Menu 140 € • **Wine Pairing 70 €**

1.054,83 kn • 527,42 kn

TO ENJOY THE TASTING MENU, THE PARTICIPATION OF ALL GUESTS AT THE TABLE IS REQUIRED

tasting menu II

7 course dinner

BEETROOT & CARROT

Different textures of beetroot and carrot

EEL AND OYSTER

Smoked eel, oyster, and caviar served with asparagus and fermented black garlic

EGG

Egg cooked low temperature with broccoli, potato cream sauce and truffles

TAGLIATELLE

Homemade black tagliatelle with sea food, salicornia cream and mullet bottarga

SEA BASS

Sea bass fillet served with red and green cabbage, parsnip and bay leaf cream, green beans salad

LAMB

Lamb fillet in herb and pistachio crust, orzotto with peas and broad beans, dried apricot and shimeji mushrooms

OLIVE & YUZU

Olive oil sponge, yuzu meringue, lime and vanilla crème anglaise

Tasting Menu 185 € • **Wine Pairing 95 €**

1.393,88 kn • **715,78 kn**

TO ENJOY THE TASTING MENU, THE PARTICIPATION OF ALL GUESTS AT THE TABLE IS REQUIRED

salad, vegetable & soup

BEETROOT & CARROT



Different textures of beetroot and carrot

30 € • 226,04 kn

SPINACH

Cream spinach soup, lemon buratta, seared scallops,
spinach chips, bread croutons

30 € • 226,04 kn

MOZZARELLA



Mozzarella di bufala salad with datterini cherry tomatoes,
capers, eggplant cream, and Mediterranean sauce

30 € • 226,04 kn

VEGGIE



Baked cauliflower, black lentil and dates
salad, broccoli cream, crunchy pine nuts

38 € • 286,31 kn

pasta & rice

RISOTTO



Pag cheese fondue risotto with lamb
and Portobello mushrooms

35 € • 263,71 kn

LINGUINE



Linguine with extra virgin olive oil, garlic, anchovies
and lemon scented bread

31 € • 233,57 kn

TAGLIATELLE



Homemade black tagliatelle with sea food, salicornia
cream and mullet bottarga

34 € • 256,17 kn

RAVIOLI



Cheese filled ravioli with cherry tomato sauce, basil
cream and parmesan foam

31 € • 233,57 kn

fish

EEL AND OYSTER



Smoked eel, oyster, and caviar served with
asparagus and fermented black garlic

43 € • 323,98 kn

SHRIMPS AND FOIE GRAS



Shrimp tartare, glazed baked shrimp, foie gras mousse,
yuzu cream, daikon

43 € • 323,98 kn

LOBSTER

Lobster tail with bisque and fennel, lobster arancino
with smoked oyster mayo

54 € • 406,86 kn

TURBOT

Turbot fillet served with broccoflower cream, sautéed
root vegetables, pickled onions, fish sauce

44 € • 331,52 kn

SEA BASS



Sea bass fillet served with red and green cabbage,
parsnip and bay leaf cream, green beans salad

43 € • 323,98 kn

meat

TARTARE

Beef tartare with spring onion, capers, anchovy sauce,
and marinated egg yolk

39 € • 293,85 kn

CHEEK

Slow-cooked veal cheek in aromatic port sauce, served
with "Pappa al pomodoro" and potato cream

40 € • 301,38 kn

LAMB

Lamb fillet in herb and pistachio crust, orzotto with peas
and broad beans, dried apricot and shimei mushrooms

44 € • 331,52 kn

BEEF

Seared beef fillet with onion puree, glazed shallots,
chives mayo and leek ash

47 € • 354,12 kn



PORK

Pork belly cooked for 24 hours served with carrot,
celery, apple, and hazelnut

42 € • 316,45 kn





VILLA DUBROVNIK
DUBROVNIK

Pjerin

Restaurant Pjerin

PLEASE ASK YOUR WAITER IF YOU REQUIRE ANY INFORMATION
REGARDING ALLERGIES OR INTOLERANCES.

ALCOHOLIC BEVERAGES AND TOBACCO PRODUCTS ARE NOT TO BE SOLD TO
MINORS (PERSONS YOUNGER THAN 18 YEARS).

VAT IS INCLUDED IN THE PRICE.

PLEASE ADDRESS YOUR COMPLAINTS TO CUSTOMER RELATIONS AT:
guestservices@villa-dubrovnik.hr



THE LEADING HOTELS
OF THE WORLD®